

America's Favorite

“ QUALITY AND VALUE SINCE 1930 **JIFFY** ”

mixes

RECIPES

Hospitality in a **JIFFY**

**Many New Recipes
Along with
Old Time Favorites**

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See back cover for book offer.

Chelsea Milling Company is operated by a family whose roots in the flour milling business date back to the early 1800's. We have been milling flour here in Chelsea for over one hundred and twenty years.

Mabel White Holmes, grandmother of our President, Howdy S. Holmes, developed and introduced to the homemaker the first prepared baking mix product, "JIFFY" Baking Mix, in the spring of 1930. Currently we offer 20 "JIFFY" mixes. Our mixes provide you, our consumer, with the best value available. We define value as the highest quality ingredients and the best price.



Mabel White Holmes

Chelsea Milling Company is a complete manufacturer. Wheat is stored, milled into flour (producing over one-half million pounds of soft wheat flour each day), and then used exclusively for our own prepared mixes. All products are handled by a unique air controlled system, in a windowless building, five stories in height, leaving the products untouched by human hands.

Our entire operation is located in Chelsea, Michigan. Our products are shipped to all 50 states, as well as some foreign countries through the United States Military.

***"The mission of Team "JIFFY"
is to achieve 100% product integrity
with quality people
caring about each other."***

Nutritional Information

"JIFFY" mixes are compatible to the use of egg substitutes or two egg whites in place of one whole egg.

"JIFFY" mixes are also compatible to being prepared with water, skim milk, whole milk, buttermilk, or soymilk, whichever best suits your dietary needs. Pineapple and/or orange juice may be substituted for flavor variation in the corn and fruit muffins. Richer liquids provide a richer finished product and more browning.

The recommended intake of cholesterol for the average person wishing to maintain or achieve normal cholesterol and lipid levels should not exceed 300 mg a day.

- Gram or (g) = 28.35 grams in an ounce
- Milligram or (mg) = 1000 mg in a gram

Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

**For Nutrition Facts,
please see side panel of packages
or visit our website:**

www.jiffymix.com

HAM AND CHEESE TARTS (24 Tarts)

CRUST

2 cups "JIFFY" Baking Mix	2/3 cup milk
---------------------------	--------------

FILLING

6 oz. cream cheese, softened	1/4 tsp. garlic salt
1 Tbsp. milk	1/2 cup ham, finely chopped
1/4 tsp. dry mustard	
1 tsp. chives	1/2 cup sour cream
1 tsp. seasoning salt	pepprika

Preheat oven to 350°, grease muffin pan.

Mix baking mix and milk together to form a soft dough. Knead several times on floured surface and roll thin. Using a 2-1/2" cutter, cut out 24 biscuits. Place each biscuit in prepared muffin pan. Mold biscuit to fit bottom and slightly up sides. Set aside. Blend cream cheese, milk, mustard, chives, seasoning salt and garlic salt. Fold in ham and sour cream. Spoon 1/2 tablespoon of filling into each cup. Sprinkle with paprika. Bake 20-25 minutes.

HUSH PUPPIES (20-24 Small Hush Puppies)

1 pkg. "JIFFY" Corn Muffin Mix	1/4 cup flour
1 egg	1/2 cup finely chopped onion
1/3 cup milk	
frying oil	

Preheat deep fryer oil to 375°.

Stir all ingredients until well mixed. Drop by teaspoon into hot oil and fry 4 minutes (2 minutes on each side). Drain and serve.

CRAZEE BREAD STICKS **(20-24 Sticks)**

3 pkgs. "JIFFY" Pizza Crust Mix
1-1/2 cups warm water
1/2 cup margarine or
butter, melted

Parmesan cheese, grated
garlic salt (optional)
taco flavoring (optional)
corn meal

Preheat oven to 425°, grease baking sheet and sprinkle with corn meal.

Combine pizza crust mix and warm water, mixing well. Set aside to rise in a warm place, approximately 5 minutes. Knead on floured surface 4 or 5 times until dough becomes easy to handle and springy. Divide dough into 24 balls and roll each ball into 4" stick. Twist each stick and place on prepared baking sheet. Bake 10-12 minutes. Drizzle with melted margarine or butter and sprinkle with Parmesan cheese, garlic salt or other seasonings.

DELUXE PIZZA STICKS **(20-24 Sticks)**

2 pkgs. "JIFFY" Pizza Crust Mix
1/2 tsp. garlic and herb seasoning
1 cup warm water
1 pkg. (3 oz.) pepperoni
slices, chopped

1 cup shredded
mozzarella cheese
1/2 cup Parmesan
cheese, grated

COATING

3 Tbsp. margarine or butter, melted
1/2 tsp. garlic and herb seasoning

Preheat oven to 375°, grease 2 baking sheets.

Combine pizza crust mix and seasoning, stir to blend. Add warm water to form a dough. Add pepperoni and mozzarella cheese. Spread Parmesan cheese on flat surface. Drop a tablespoon of dough on cheese. Roll dough into 7" strips. Place about 1" apart on baking sheet. Bake 18-20 minutes. Mix coating ingredients thoroughly. Remove sticks from oven and brush tops with coating mixture while still warm. Let cool 5 minutes and serve.

JALAPENO CORN BREAD **(12-15 Servings)**

2 pkgs. "JIFFY" Corn Muffin Mix	4 jalapeno peppers, cored (seeded and diced)
3 eggs	1 chopped onion
3/4 cup buttermilk	4 Tbsp. margarine or butter, melted
1/2 cup sour cream	

Preheat oven to 400°, grease 13"x9" pan.

Combine muffin mix, eggs, buttermilk, sour cream and peppers. Sauté onions in margarine or butter until clear. Add to mixture. Pour into prepared pan. Bake 30-45 minutes. Serve warm.

PASTRY BAKED BRIE **(8-8 Servings)**

1 pkg. "JIFFY" Pie Crust Mix	1 egg
1 pkg. (3 oz.) cream cheese, softened	1 tsp. water
1 pkg. (8 oz.) Brie cheese round (4-1/4" round)	

Preheat oven to 400°.

Mix pie crust mix with cream cheese until well blended, making a soft dough. Wrap dough with plastic wrap and refrigerate 30 minutes. Remove from refrigerator and divide in half. On floured surface, roll out each half to 1/8" thick. Cut a 7" pastry circle from each half. Place one pastry circle on ungreased baking sheet. Place Brie in center of pastry. Lightly wet edges of dough and place the other 7" pastry circle on top. Pinch edges together lightly to seal. In separate bowl, beat egg and water together. Brush mixture over top and sides of pastry. Bake 15-20 minutes or until brown. Remove from baking sheet immediately. Let rest 15 minutes to allow cheese to set. Serve warm with apples or crackers.

CORN CAKE MUFFINS**(20-24 Muffins)**

1 pkg. "JIFFY" Corn Muffin Mix	2 eggs
1 pkg. "JIFFY" Golden Yellow Cake Mix	1/3 cup milk 1/2 cup water

Preheat oven to 350°, grease muffin pan or use paper liners. Combine all ingredients until blended. Fill muffin cups 2/3 full. Bake 15-20 minutes or until lightly browned.

CHOCOLATE PEANUT BUTTER MUFFINS**(6-8 Muffins)**

1 pkg. "JIFFY" Chocolate Muffin Mix

FILLING

2 oz. cream cheese, softened	1 Tbsp. sugar
1/4 cup mini chocolate chips	1/4 cup peanut butter

Preheat oven to 400°, grease muffin pan or use paper liners. Prepare muffin mix as directed on package. In separate bowl, blend filling ingredients together. Fill prepared cups half full with batter. Add a tablespoon of filling. Cover with remaining batter. Bake 11-13 minutes.

HONEY DATE MUFFINS**(12-15 Muffins)**

1-1/2 cups "JIFFY" Baking Mix	1/2 cup milk
2 Tbsp. instant vanilla pudding mix	1 egg
1/4 cup sugar	1/4 honey
1 tsp. baking powder	3/4 cup dates, chopped
1/4 cup margarine or butter, softened	

Preheat oven to 350°, grease muffin pan or use paper liners. Combine all dry ingredients. Add margarine or butter and mix well. Add milk, egg, honey and dates into mixture. Pour into prepared muffin pan, 3/4 full. Bake 15-20 minutes.

BANANA CHIP MUFFINS (6-8 Muffins)

- | | |
|----------------------------------|------------------|
| 1 pkg. "JIFFY" Banana Muffin Mix | 1 banana, mashed |
| 1 Tbsp. quick oats | 1 egg |
| 1/3 cup mini chocolate chips | 1/4 cup milk |

Preheat oven to 400°, grease muffin pan or use paper liners. Combine all ingredients until blended. Pour into prepared muffin pan. Bake 12-14 minutes.



GERMAN CHOCOLATE MUFFINS (6-8 Muffins)

MUFFIN

- | | |
|-------------------------------------|------------------------|
| 1 pkg. "JIFFY" Chocolate Muffin Mix | 1 egg |
| 1/4 cup milk | 1/4 cup chopped pecans |
| 2 Tbsp. margarine or butter | 1/4 cup flaked coconut |
| 1/4 cup chocolate chips | |

TOPPING

- | | |
|---------------------------------------|------------------------|
| 3 Tbsp. flour | 1/3 cup brown sugar |
| 3 Tbsp. margarine or butter, softened | 3/4 cup flaked coconut |
| | 1/3 cup chopped pecans |

Preheat oven to 400°, grease muffin pan or use paper liners. Blend muffin ingredients together. Fill prepared cups half full with batter. Set aside. Combine topping ingredients together. Sprinkle 1 tablespoon topping mixture on each muffin, pressing lightly into batter. Bake 12-14 minutes.

BEE HIVES**(8-9 Muffins)**

1 pkg. *JIFFY® Bran with Dates Muffin Mix	2 Tbsp. honey
1/4 cup brown sugar	1 egg
1/4 cup margarine or butter	1/3 cup milk
	1/3 cup raisins

Preheat oven to 400°. grease muffin pan (do not use paper liners).

Cream brown sugar, margarine or butter and honey. Coat inside of muffin cups with mixture. Blend remaining ingredients together. Batter will be slightly lumpy. Fill muffin cups half full. Bake 15-17 minutes. Remove immediately and invert on serving plate.

CHEESE BISCUITS**(21-25 Biscuits)**

1-1/2 cups *JIFFY® Baking Mix	2/3 cup shredded cheddar cheese
2/3 cup milk	

COATING

4 Tbsp. margarine or butter, melted
1 tsp. garlic powder or freshly
crushed garlic

Preheat oven to 450°.

Combine margarine or butter with garlic for coating and set aside. In separate bowl, blend baking mix, milk and cheese together. Drop by teaspoon on ungreased baking sheet. Bake 8-10 minutes. Brush with coating, using entire amount.

BAKING TIP

*JIFFY® Baking Mix (40 oz.) and *JIFFY® Buttermilk Biscuit Mix (8 oz.) are interchangeable.

EASY ROLLS (15-18 Rolls)

JIFFY

1 pkg. dry yeast

1 2 1/2 cup salt

2 1/2 2 to 3 cups flour

margarine or butter

Preheat oven to 400° grease cooking sheet

10"

18-20 minutes

BREAKFAST BISCUITS (24-28 Biscuits)

JIFFY

1 lb. sausage

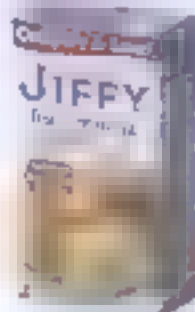
cheese

2, 3 cup milk

Preheat oven to 400°

15-20 minutes

TIPS FOR BETTER BISCUITS



TWISTED CINNAMON STICKS (20-24 Sticks)

CRUST

FFY

2 Tbsp. brown sugar

FILLING

melted

1/2 cup brown sugar packed

DIPPING SAUCE

4 tsp. light corn syrup

Preheat oven to 350 grease baking sheet

12-15 minutes

HIGH ALTITUDE BAKING (Above 3,600 ft.)

Cake Mixes

baking temperature to 375°

Baking Mix Butter, Milk Biscuits and Muffins

muffins and 450° for biscuits

CREAM CHEESE CINNAMON ROLLS (18-20 Rolls)

DOUGH

1 JIFFY mix 1

FILLING

1/2 cup sugar

FROSTING

1 JIFFY mix 1

1 pkg. 8 oz. cream cheese
softened

Preheat oven to 425 degrees 13 x9 pan

20-25 minutes



BONANZA BROWNIES

(9-12 Servings)

1 pkg. JIFFY Fudge
Brownie Mix

2 eggs
1 Tbsp. water

Preheat oven to 350° Grease 8" square pan

25-30 minutes Cool and cut

BROWNIE TREATS

(9-12 Servings)

2 pkgs. JIFFY Fudge
Brownie Mix

4 Tbsp. oil
2 eggs

Preheat oven to 350° Grease 8 1/2" x 11 1/2" square pan

30-35 minutes

TIPS FOR BETTER BROWNIES

completely before cutting

a plastic knife



CREAMY CARAMEL NUT BROWNIES

(12-15 Servings)

FROM



Brownie Mix

1.3 cup ON

3 ceps

Walnut5

FILLING

20 carabids

1 €€€

Preheat oven to 350 grease 13 x9" pan

32 39

minutes. Cool and co.

BROWNIE PEANUT BUTTER SWIRL

(12-15 Servings)

BROWNIE*

F FV

3 rows

3/4 cup chocolate chips

FILLING

Preheat oven to 350 degrees F. 13 x 9 pan.

9

40:45 minutes

PINEAPPLE UPSIDE-DOWN CAKE

(9-12 Servings)

JEFFY

Preheat oven to 350°.

40-45

minutes

Variation

CHOCOLATE PUDDING CAKE

(9-12 Servings)

JEFFY

JEFFY

Cake Mix

Frosting Mix

1 egg

1 1/3 cup milk

Preheat oven to 350° 8 g. base 8 square pan

30-35 minutes

Variation

JEFFY

JEFFY

JEFFY

JEFFY

LEMON POUND CAKE

CAKE

	1 EYF	
Cake Mix		but softened
lemon pudding mix	4 eggs	
	1 4 1/2 tsp lemon extract	

GLAZE

Figure 1

Preheat oven to 350. Grease 10 cup Bundt pan.

Integrating ... 45.50 min

warm cake

JEFFY™ PLODDIN CAKE

1. $\frac{1}{2}$ 2. $\frac{1}{2}$ 3. $\frac{1}{2}$ 4. $\frac{1}{2}$ 5. $\frac{1}{2}$ 6. $\frac{1}{2}$ 7. $\frac{1}{2}$ 8. $\frac{1}{2}$ 9. $\frac{1}{2}$ 10. $\frac{1}{2}$

Prohibit vultures 150 grains and floor 8 square pan
 8 5 35-40 min

160

Variation	JEFF	5
JEFF		

In place of vanilla pudding.

PUMPKIN CAKE

(9-12 Servings)

JEFFY

Cake Mix

1 egg

Preheat oven to 350° grease 8" pan

30-40 minutes

LAND J BUTTERMILK CAKE

(12-15 Servings)

CAKE

JEFFY

FROSTING

JEFFY

Preheat oven to 350° grease and flour two 9" round and one 13"x8" pan.

30-35 minutes

smooth. Frost cake

HAWAIIAN DESSERT (12-15 Servings)

Easy

Cake Mix	pineapple drained
pudding mix	topping, hawerl
1 cup milk	flaked coconut optional
4 oz area cheese 40 Tbsp	

Preheat oven to 350 degrees 13 x9 pan
 Bake for 35 minutes

SNACKING CAKE (9-12 Servings)

1 pkg. JIFFY Devil's food	1 egg
Cake Mix	3/4 cup water
1 pkg. 3.9 oz instant	2 Tbsp. oil

Preheat oven to 350 degrees 9 x9 pan

Bake for 35 minutes
 comes out clean Cool and cut



PUMPKIN CHEESECAKE (9-12 Servings)

CRUST

FFY

dash nutmeg
1/2 cup margarine or
butter, melted

FILLING

Preheat oven to 375°

minutes

60-70

FRUIT MAGIC (9-12 Servings)

FFY

1/2 cup chopped nuts (optional)

Preheat oven to 350°

45-50 minutes

variation: JFFY
of JFFY White Cake Mix

LEMON FILLED BLINDT CAKE

(9-12 Servings)

CAKE

JIFFY

Cake Mix

butter softened

1 pkg. 1/4 oz. instant lemon

4 eggs

pudding mix

1 cup water

FILLING

GLAZE

JIFFY

2 Tbsp. boiling water

Preheat oven to 350°, grease and flour 10 cup Bundt pan.

55 minutes.

cake and serve.

BANANA CAKE

(9-12 Servings)

1 pkg. JIFFY Golden

1 egg

Preheat oven to 350°, grease and flour

minutes.

Cool and serve.

RICH COCONUT DELIGHTS (12-15 Servings)

FILLING

1 FFY

Condensed milk

CRUST

FFY

crumbs

Preheat oven to 350. Grease 13" x 9" pan.

2023 01 15

KRISPY CANDY (9-12 Pieces)

1 FFY

Grease 8" square pan.

1 minute

LEMON CRINKLE TOP COOKIES (20-24 Cookies)

J. FY

1/4 cup oil
1 egg

(optional)

Preheat oven to 350°

grease baking sheet

11-13 minutes

QUICK AND EASY CHOCOLATE COOKIES (10-12 Cookies)

J. FY

Muffin Mix

2 Tbsp. sugar

Preheat oven to 350°

Bake 10-12 minutes

OATMEAL APPLE COOKIES (10-12 Cookies)

J. FY

Muffin Mix

softened

Preheat oven to 350°

grease baking sheet

10-12 minutes

RASPBERRY BARS

(12-16 Bars)

FFY

Muffin Mix

5 Tbsp. margarine or

1/4 cup chopped pecans
or walnuts

Preheat oven to 350° preheat 8 square pan

2+28 minutes



FRESH APPLE GLAZE COOKIES

(10-12 Cookies)

COOKIE

FFY

Muffin Mix

butter, softened

1 Tbsp. milk

1/2 cup raisins

1 egg

1/3 cup chopped walnuts

2 Tbsp. flour

1/8 tsp. cinnamon

GLAZE

FFY

Preheat oven to 350° preheat 8 square pan

1-1 1/2 minutes

water. Drizzle over cookies

RASPBERRY COOKIES

(10-12 Cookies)

JIFFY

1 Tbsp. instant vanilla softened
pudding mix 1 egg

Preheat oven to 375 please use baking sheet

10-12 minutes

SANDWICH COOKIE FILLING

JIFFY

1 Tbsp. margarine or butter
softened

1ween cookies

BRAN WITH MOLASSES COOKIES

(10-12 Cookies)

JIFFY

Muffin Mix butter, softened
1 egg 2 Tbsp. milk
1/3 cup raisins pudding mix

Preheat oven to 350 please use baking sheet

8-10 minutes

GERMAN CHOCOLATE SQUARES (9-12 Squares)

CHOCOLATE SQUARES

1 FFY

3 eggs, beaten

FROSTING

1 FFY

Frosting Mix

1-2 cup chopped pecans

1/2 cup flaked
coconut

2 egg yolks

Preheat oven to 350° grease and flour 9 square pan

10-15 minutes

heat and cool. Frost and cut

TIPS FOR BETTER COOKIES

softs in a sifter and more moist cookies

HOLIDAY SUGAR COOKIES (10-12 Cookies)

FFY

Preheat oven to 350°

Bake 10 minutes

Lightly browned. Cool and frost.



LEMON BARS (9-12 Bars)

CRUST

FFY

1 1/4 cup margarine or butter
softened

FILLING

FFY

2 eggs

1/4 tsp. lemon zest

Preheat oven to 350°

Bake 10 minutes

5 minutes

Dust with powdered sugar and but

CHOCOLATE CHIP COOKIES

(20-24 Cookies)

2 cups JIFFY Baking Mix 1 egg

1/2 cup brown sugar
firmly packed

Preheat oven to 350° preheat baking sheet

10-12 minutes

lightly browned.

JIFFY® PEANUT BUTTER COOKIES

(20-24 Cookies)

2 cups JIFFY
Cake Mix

1/2 cup margarine or butter
softened

Preheat oven to 350°

10-12 minutes



CRISPY PEANUT BUTTER BARS (12-15 Bars)

CRUST

1/2 cup graham cracker crumbs

1/2 cup butter

2 Tbsp. peanut butter

TOPPING

1/2 cup graham cracker crumbs

1/2 cup butter

1 pkg. 10 oz. peanut butter chips

Preheat oven to 350°. Grease a 13 x 9 pan.

Combine graham cracker crumbs, butter and peanut butter. Press into bottom of pan. Bake 15 minutes.

"Combine graham cracker crumbs, butter and peanut butter chips. Sprinkle over crust. Bake 15 minutes. Cool completely. Cut into bars.

EASY COCONUT COOKIES (20-24 Cookies)

1 1/2 cups flour

1/2 cup butter

1/4 cup flour

1/4 tsp. almond or vanilla extract

Preheat oven to 350°

Combine flour, butter and almond or vanilla extract. Roll into balls. Bake 14-15 minutes.

Browned

BANANA CREAM BARS (6-9 Bars)

CRUST

FFY

softened

FILLING

Preheat oven to 350 prease 8 square pan

25 minutes Cool and cut

25



CHOCOLATE DROP COOKIES (10-12 Cookies)

JIFFY

Pancake and Waffle Mix

softened

1 cup chocolate chips

1/2 cup peanut butter

Preheat oven to 350 prease baking sheet

1-12 minutes

PUMPKIN AND CHOCOLATE CHEESECAKE (14-16 Servings)

CRUST

1 FFY

3 Tbsp. margarine or butter
softened

FILLING

1 FFY

Preheat oven to 350. Place 13 x 9 pan filled w 1 water
on bottom rack of oven.

0.70 min

OK

about 1 hour overnight.

BERRY TARTS (15-18 Mini Tarts,

1 FFY

Preheat oven to 350. If use non-stick pan

12-15 minutes

HEAVEN N A JIFFY™**(12-15 Servings)**

JIFFY

Preheat oven to 350° grease 13 x 9 pan

30 minutes

DESSERT LAYERS**(6-9 Servings)****CHOCOLATE SOUR CREAM LAYER**

JIFFY

1 1/2 cup chopped walnuts

PEANUT BUTTER LAYER

3/4 cup sugar

1/4 cup margarine or butter

2 eggs

1/2 cup chocolate
chips

Preheat oven to 350° grease 9 x square pan

35-45 minutes

PEANUT BUTTER CHEESECAKE SQUARES (12-15 Servings)

DIFFY

Mix

1, 2 tsp vanilla extract

Preheat oven to 325° grease 13 x 9 pan

10 minutes

2 x 30 minutes

HOLIDAY PUMPKIN COFFEE CAKE (12-15 Servings)

COFFEE CAKE

DIFFY

FILLING

TOPPING

Preheat oven to 325° grease 13 x 9 pan

50-60 minutes

JIFFY FLAN PAN DELIGHT (8-12 Servings)

Jiffy

1 cup powdered sugar (any flavor)

Preheat oven to 350°, grease and flour the pan

15-20 minutes

in

BANANA SPLIT PIE (8-12 Servings)

Jiffy

pudding mix

1 cup milk

lopping, thawed

1-4 cup chopped nuts

pineapple drained

(reserve juice)

Preheat oven to 450°.

10 minutes

SWEET CIDER DONUTS (18-24 Donuts)

FFY

1 tsp cinnamon

1 cup flour

Preheat oil in deep fryer to 375

DONUT HOLES (70-80 Holes)

FFY

Preheat oil in deep fryer to 375

optional

CINNAMON SUGAR MIXTURE

FRITTER BITS (32-36 Bits)

JEFFY

1/4 tsp. cinnamon

COATING

Preheat oil deep fryer to 375

2 minutes

DROP DANISH (9-12 Danishes)

JEFFY

4 oz. cream cheese, softened

GLAZE

JEFFY

Preheat oven to 450 grease baking sheet

10-15 minutes

over danish while still warm

CINNAMON STICKY ROLLS (9-12 Rolls)

DOUGH

FFY

Cake Mix

FFY

butter, softened

1/3 cup corn syrup

TOPPING

Preheat oven to 375°

20-25 minutes

plate immediately

CINNAMON DONUT HOLES (32-36 Holes)

FFY

2 Tbsp. sugar

COATING

Heat 1" oil in electric fry pan or skillet to 375°

donuts at a time and shake to coat

ALL PURPOSE FRY BATTER (1-1/4 Cups Batter)

1 JIFFY

2. 3 cup water

Preheat oil to deep fry to 375

Use at a time

FRY BATTER (1-1/4 Cups Batter)

1 cup JIFFY Baking Mix

1 egg

1. 4 cup + 1 Tbsp milk

Preheat oil to deep fry to 375

Use at a time

SUGGESTION FOR COATINGS

1 JIFFY

1 cup milk

1 JIFFY

paprika

1. 4 tsp. pepper

1 tsp. seasoning salt

well before frying or baking



CHICKEN AND BISCUIT

(4-8 Servings)

JEFF

Biscuit Mix

1 tsp. seasoning salt

1 3/4 cup milk

chicken, diced

2 Tbsp flour

1 2 cup milk

thawed

Preheat oven to 400 grease 8" square pan

25-28 minutes

BREAKFAST PIZZA

(6-10 Servings)

JEFF

cheese, grated

Preheat oven to 375 grease 12" pizza pan

cheese Bake 30-35 minutes

CHICKEN BAKE (12-15 Servings)

CASSEROLE

1, 4 cup chicken broth

of chicken soup

mushrooms

TOPPING

1, 1/2 cup green onion

1, 4 cup chopped green onion

2 cups shredded cheddar cheese

Preheat oven to 350 degrees in 13 x 9 pan

10-15 minutes
return to oven until melted

CORNY DOGS (8 Servings)

1 EY

1 egg

1, 2 tsp paprika

Preheat oil in deep fryer to 375

2-3 minutes

Drain on paper towels

"JIFFY QUICHE **(8-9 Servings)**

FFY

1 Tbsp margarine or butter

pepper

Preheat oven to 400

FFY

35 40

MEXICAN CORN CAKE **(8-12 Servings)**

FFY

2 Tbsp chili powder

Preheat oven to 400 grease 13 x9 pan

15 20 minutes

SPINACH CASSEROLE (6-8 Servings)

JIFFY

Preheat oven to 350° place 1 1/2 quart casserole dish

1

40-45 minutes

to oven until cheese is melted

CASSEROLE TIPS



SPOON BREAD CASSEROLE (6-8 Servings)

JIFFY

1/2 cup margarine
or butter, melted

style corn

1 cup sour cream

corn, drained

Preheat oven to 350° place 1 1/2 quart casserole dish

PARTY CHEESE LOAF

(6-8 Servings)

FFY

paprika

Preheat oven to 425° yeast and flour 8 x 4 loaf pan

Bake 18-20 minutes.

IMPOSSIBLE VEGETABLE QLICHE

(8-10 Servings)

FFY

2 eggs

thinly sliced

1/2 cup sour cream

paprika

Preheat oven to 350° Grease 10" round pan.

25-30 minutes

Vet 8-100

CHICKEN CASSEROLE WITH BROCCOLI (6-8 Servings)

JEFF

1

chopped broccoli, rinsed, drained

Preheat oven to 400° grease 2 quart casserole dish

35-40 minutes

FAJITA PIZZA (6-8 Servings)

CRUST

JEFF

TOPPING

chicken breast

1 cup salsa

2 Tbsp oil

1 cup shredded cheese

1/2 cup thinly sliced

green pepper

Preheat oven to 400° grease 12" pizza pan

Bake 15-20 minutes

VEGETARIAN

JEFF

MOZZARELLA AND BEEF PUFF (4-5 Servings)

CRUST

FFY

FILLING

Preheat oven to 425 grease 10" round baking dish

5 minutes

5 minutes

hot

BREAKFAST QUICHE (6-8 Servings)

FFY

Preheat oven to 350 grease 9" pie pan

45-50 minutes

HASTY STUFFING

(4-8 Servings)

1 1/2 cups

Preheat oven to 400° grease two 8" square pans

20 minutes

50-60

1/2 cup

10 minutes

CHILI CORN

(6-8 Servings)

1

TOPPING

1 1/2 cups

1 egg

mix

Preheat oven to 400° grease 3 quart casserole dish

15-25 minutes

FRESH CORNBREAD SALAD (10-12 Servings)

WFFY

8 oz mayonnaise

Preheat oven to 400°

TAMALE MEATBALLS (40-45 Meatballs)

FFY

1/2 tsp salt

2 Tbsp diced onion

Monterey Jack cheese

Preheat oven to 400° 1 case 8 sq tamale pin

20 min 6 4

25 min 1

chinese meals

GERMAN CHOCOLATE CAKE

(9-12 Servings)

CAKE

1 JIFFY
Cake Mix 2 3/4 cup oil
1 JIFFY
1 cup water vanilla pudding mix

FROSTING

1 pkg. "JIFFY" White 3/4 cup milk
1/2 cup chopped pecans butter

Grease two 9" microwave safe cake pans

6-7 minutes

10 minutes

BAKING TIP

of moisture you prefer



GINGERBREAD (9-12 Servings)

FFV

1 tsp. cinnamon

1 1/2 cup molasses

1 tsp. ginger

Grease microwaveable 10 cup Bundt pan

4 minutes

3 minutes

on 10 minutes, remove and serve

QUICK AS A WINK CHERRY CAKE (9-12 Servings)

2 FFV

5 Tbsp. instant vanilla
pudding mix

1 10 1/2" round microwave safe dish with wax paper

Let cool

Naked coconut optional

DEVIL'S FOOD PLDDIN CAKE (9-12 Servings)

1 CFFY

Cake Mix

1/2 cup water

pudd ng mix

butter softened

Grease 8" x 9" microwave safe dish

6 minutes

frost

CREAMY FUDGE BROWNIES (9-12 Servings)

BROWNIE

2 CFFY

1 egg

2 Tbsp. oil

TOPPING

f

Grease 9" x 9" microwave safe dish

1/4

4 minutes

5 minutes

completely slide and serve.

FUDGE BROWNIES (9-12 Servings)

JEFFY

Lightly grease 9" round microwave safe dish.

5 minutes

JEFFY

CHEWY BARS (9-12 Bars)

1 pkg. JIFFY Golden Yellow 1 egg

Lightly grease 9" round microwave safe dish.

4 minutes

1 additional minute

FUDGE SAUCE (One Cup)

JEFFY

1 Tbsp. light corn syrup

1 minute

cool slightly

CHOCOLATE QUICK CAKE

(8-12 Servings)

CAKE

1/2 cup J. FFY

1/4 cup margarine or butter

FROSTING

1 tsp. cocoa

Grease microwave safe 10 cup Bundt pan

2 1/2 minutes

Spread over cooled cake

MICROWAVE CARAMEL CORN

(26 One Cup Servings)

1/2 cup J. FFY

1/4 tsp. maple flavoring

2 1/2 minutes

2 1/2 minutes

1 1/2 minutes

minutes to 50

MICROWAVE PIZZA

(6-8 Servings)

JEFF

pizza sauce

pizza toppings

Grease 13" microwave safe plate

6 minutes

6 minutes



REUBEN WEDGES

(6-8 Servings)

JEFF

2 1/2 cup sauerkraut drained

Grease 13" microwave safe plate

6 minutes

4 minutes

APPLE WALNUT COFFEE CAKE

(9-12 Servings)

Jiffy

1/2 tsp. ground cinnamon

Gemase B Microwave safe dish

minutes

"JIFFY" PINEAPPLE UPSIDE DOWN CAKE

(9-12 Servings)

Jiffy

Jiffy

Frosting Mix

1/4 cup oil

1/4 tsp. maple flavoring

2 eggs

utes. Invert on serving plate

7 minutes

"JIFFY" CAKES (9-12 Servings)

1 pkg. JIFFY Golden Yellow Devil's Food or Lemon Cake Mix 1 egg
1 3/4 cup oil 1 3/4 cup oil
1 1/2 cup water

Grease round 9" microwave safe dish

5 minutes

"JIFFY" WHITE CAKE (9-12 Servings)

JIFFY

Grease round 9" microwave safe dish

5 min

EASY GLAZE

1, 2 tsp. vanilla extract

cake

SPOON BREAD CASSEROLE **(6-8 Servings)**

JEFFY

1 can 8 oz. white kernel corn
1 can 8 oz. white kernel corn
1 can 8 oz. white kernel corn

7 minutes

8 minutes

"JEFFY" MICROWAVE CORNBREAD **(9-12 Servings)**

JEFFY

1 3/4 cup + 2 Tbsp. milk

Grease 10 in x 8 in x 4 in microwave safe dish

8 minutes

1 table



JIFFY CHOCOLATE FUDGE (8-10 Pieces)

JIFFY

Generously grease 9 x 5" loaf pan

3-4 minutes

into prepared pan. Cool and cut

Variation

4 min

utes.

FUDGE CREAM BARS (9-12 Bars)

CRUST

JIFFY

JIFFY

1/2 cup chopped nuts

FILLING

JIFFY

softened

1

2-3 minutes

minutes

1 minute

cut

MICROWAVE MUFFINS

SUGGESTED MICROWAVE COOK TIME

Recipe	2 MUFFINS	4 MUFFINS	6 MUFFINS
Cherry	1 1/2 min.	2 min.	3 min.
Apple Cinnamon			
Jamaica Blueberry			
Blueberry			
Apple Cinnamon			
Raspberry			

MICROWAVE BISCUITS

SUGGESTED MICROWAVE COOK TIME

Recipe	2 BISCUITS	4 BISCUITS	6 BISCUITS
Baking Mix			
Rolling Biscuits			
Drop Biscuits	1 min.		

CAMPBELL'S BISCUITS (12-15 Biscuits)

JFFY

heat and serve hot

MUFFINS IN A PAN (9-12 Servings)

JFFY

Dates, Chocolate Oatmeal or
Raspberry Muffin Mix

25-30 minutes

JOHNNY CAKE (9-12 Servings)

JFFY

1 egg (optional)*

25-30 min

corn muffin mix with 1 cup water

REFLECTOR OVEN

above the grill to reflect heat down

BAKING WITH REFLECTOR OVEN

checked on bottom as well as the top

Baking Time

indicated on package



BAKING TIPS

For a shallower cut of

For a shallower cut of

KAMPER KAKES

(Eight 4" Pancakes)

FFY

Dates, Chocolate, Oatmeal or
Raspberry Muffin Mix

warm with your favorite topping.

KORN KAKES

(9-12 Pancakes)

FFY

51

SWEET BREAKFAST BUTTONS

(25-30 Servings)

FFY

CINNAMON-SUGAR MIXTURE

FRUIT COBBLER

of four Sprinkles with sugar

1 FEB

15-20 minutes

from coals and serve warm

**DUMPLINGS
(10-12 Servings)**

1 FEB

12 to 15 minutes

**CINNAMON ROLL UPS
(8-10 Rolls)**

1 FEB

25-30 minutes

from

TIP FOR FREEZE DRIED FRUITS

direct on package

CAMPER TWISTS (12-18 Twists)

JFFY

5 Tbsp water

15-20

minutes

CANOEES (8 Canoes)

JFFY

2-3 cup water

25-30 minutes

KAMPER ROPES

JFFY

8 to 15 minutes

pig syrup

AVAILABLE LINE OF
JIFFY *mixes*

40 OZ. BAKING MIX

BUTTERMILK BISCUIT MIX

40 OZ. BUTTERMILK COMPLETE

PANCAKE AND WAFFLE MIX

8 OZ. BUTTERMILK COMPLETE

PANCAKE AND WAFFLE MIX

PIZZA CRUST MIX

PIE CRUST MIX

FUDGE BROWNIE MIX

APPLE CINNAMON MUFFIN MIX

BANANA MUFFIN MIX

BLUEBERRY MUFFIN MIX

BRAN WITH DATES MUFFIN MIX

CHOCOLATE MUFFIN MIX

CORN MUFFIN MIX

OATMEAL MUFFIN MIX

RASPBERRY MUFFIN MIX

DEVIL'S FOOD CAKE MIX

GOLDEN YELLOW CAKE MIX

LEMON CAKE MIX

WHITE CAKE MIX

FUDGE FROSTING MIX

WHITE FROSTING MIX



TOUR INFORMATION

Tours are scheduled between the hours of 9:00 a.m. and 1:30 p.m., Monday through Friday, excluding national holidays. A tour lasts about one and one-half hours and consists of a slide presentation, refreshments and a walk through our packaging plant.

We can accommodate up to 60 people, 6 years and older, during one tour. We prefer 1 adult chaperone for every 10 children attending. Families are welcome; however, for safety reasons, children younger than 6 cannot be taken into the plant. An area will be designated in our Tour Center where one of the adults in your group *must* wait with the younger children.

There is one flight of stairs (18 steps) and the length of the plant is approximately one city block. Bus and travel trailer parking is available.

The tour is free; however, reservations are required in advance to accommodate everyone.

**For more information or to make a reservation,
please call (734) 475-1361.**



HOW FRESH IS YOUR "JIFFY" PRODUCT?

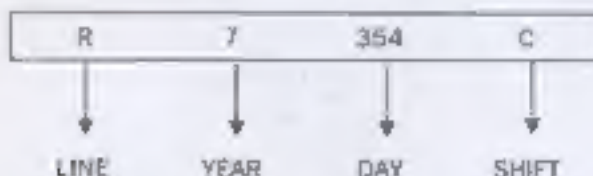
*The following is an explanation of how to determine the age of your JIFFY products.**

All products will have a "Best if Used By" date that is based on a fourteen-month shelf life and printed on the top of each box in a format similar to that shown below:



Below the "Best if Used By" there is a line that contains one letter, followed by four numbers, ending with one letter. The first letter represents the production line used while manufacturing the mix. The first number is the year of production. The next three numbers represent the Julian day of the year. The last letter symbolizes the production shift.

Example: "R7354C" indicates that the product was produced on the "R" line on the 354th day of 2007, during the "C" (3rd) shift.



*This explanation is for product produced **after November 2004**.

Best Seller

" JIFFY "

A Family Tradition

Mixing Business and Old-Fashioned Values

Learning from



*Read about the unique culture within the
Chelsea Milling Company.*

*To order your copy of the book, please call us at
(734) 475-1361.*

*Price: \$24.95, plus sales tax (MI residents only) and
shipping. Credit cards accepted.*

VISIT OUR WEBSITE!

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